



TWO BROTHERS CATERING

Shared Platter Dining

A less formal style of dining.

Canapes to start the meal. Then a choice of platters delivered to the table to be shared by your guests. A great way to bring a group together.

Canapes to begin

Please refer to the canapé package for example selections

Main Course platters to share

Marinated chicken thighs, chorizo, potato tortilla, picarda sauce
Lightly cured duck breast, orange puy lentils, carrot and cardamom dressing
Cassoulet of duck leg, pork, sausage & white bean
Duck neck sausage, braised cabbage, caramelised mandarin
Porchetta, Puy lentils and spring vegetable ragout, salsa verde
Crisp skinned pork belly, celeriac and potato puree, apple and ginger sauce
Grilled lamb loin, spiced pumpkin manti, yoghurt sauce
Olive oil braised lamb, warm eggplant salad, harissa sauce
Chermoula marinated loin of lamb, spinach and almond salad, pomegranate dressing
Slow cooked beef oyster blade, star anise and greens, shredded potato
Coorong Angus beef fillet, avocado & asparagus salad, roasted sesame seeds
Confit ocean trout, fish crackling, fennel, citrus, coriander salad, black bean & black olive
Sicilian stuffed squid, artichoke risotto
Grilled red snapper fillets, caponata, saffron and asparagus

Sample Menu Only – menus designed in consultation with client.

Two Brothers will be pleased to provide full quotes and menu proposals.

| | | |
|------------------------|------------------------|------------------------|
| \$73 per guest | \$84 per guest | \$92 per guest |
| 3 canapes | 4 canapes | 5 canapes |
| 2 main course platters | 3 main course platters | 4 main course platters |
| 1 accompaniment | 1 accompaniment | (or dessert platter) |
| bread and leaf salad | bread and leaf salad | 2 accompaniments |
| | | bread and leaf salad |

Waiting staff is an additional cost – \$42 an hour Mon-Fri. \$48 an hour Saturday. Additional staffing costs apply Sundays and public holidays. (Two Brothers will advise on requirements)

Chefs included in cost of the menu for its duration plus one hour.

Minimum menu costs and guests numbers required. Please see our full terms and conditions.

Satellite kitchen hire is required.

Equipment hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.



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Main Course platters (cont.)

Swordfish braised in tomato, olives, colcannon, pernod sauce

Grilled red snapper, cockles & mussels, marinated baby vegetables

Harissa spiced octopus, warm salad of kipfler potatoes, olives and orange

Seared duck breast, bistilla, picarda sauce

Grilled Portobello mushrooms, green olive polenta, white truffle parmesan

Fried kefalograviera, spinach & almond salad, pomegranate dressing

Grilled haloumi, fig, rocket and mint salad

Roasted beetroot and hazelnut tarts, fenugreek braised leek, goats curd

Accompaniments

Roasted seasonal vegetables, sherry vinegar dressing

Nicola potato, green bean, caper & parsley

Braised eggplant & green beans

Fatouche – Lebanese salad with pomegranate dressing

Cos lettuce, egg, blue cheese mayonnaise

Desserts

Strawberry frangipane tart, vanilla bean icecream

Chocolate, coffee & cardamom dacquoise, brandied berries

Seasonal fruits, brulee sabayon, sponge fingers

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